PIE CRUST MIX

6 cups flour
2 teaspoons salt
2 cups white shortening, chilled

In large bowl place flour, salt and shortening. Cut in shortening until mixture is the size of small peas. This may be done with a pastry cutter, a food processor or with mixer on slowest speed. Use a rubber spatula to remove from side of bowl. Do not overmix, but blend only until shortening forms small particles with the flour.

This mixture may be stored in jars or shortening can, or on cupboard shelves. Do not add water when storing.

Single crust: Combine 1½ cups pie crust mix with 2 to 3 tablespoons cold water. Let rest 10 minutes. Roll out.

Double crust: Combine 3 cups pie crust mix with 4 to 5 tablespoons cold water. Let rest 10 minutes. Roll out.

BLUEBERRY PIE